

# *Café Amalfi*

## *Appetizers*

### **Spinach & Artichoke Dip 8**

Day Old Pita Chips

### **\*\*Shrimp Cocktail 12**

Day Boat South Carolina White Shrimp

Spicy Cocktail Sauce

### **Pretzel Crusted Lump Crab Cake 10**

House Made Tartar Sauce

### **Lobster & Shrimp Macaroni and Cheese 12**

Mascarpone, Gruyere, Fontina Cheeses

White Truffle Oil

## *Soup or Salad*

### **Fresh Seafood Chowder 6**

Jack Cheese & Smoky Bacon

### **Chicken Noodle Soup 5**

### **Pecan Crusted Goat Cheese Salad 8**

Spinach, Grapes, Sweet Aged Sherry Vinaigrette

### **Hearts of Romaine 6**

Hearts of Romaine, Pesto Croutons,

Creamy Asiago Dressing

## *Sandwiches*

### **The Burger 10**

Char Grilled Burger, Soft Bun,  
American, Cheddar, or Swiss Cheese

### **Open Face Tuna Melt 9**

White Albacore Tuna, Sharp Cheddar,  
Sour Dough Bread

The items marked \*\* contain 100% local ingredients grown within 50 miles of Myrtle Beach Hilton Resort.

Please note: An automatic 19% gratuity will be added to parties of six (6) or more. There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at the greatest risk of illness from raw oysters & should eat oysters fully cooked.

If unsure of your risks, consult your physician.

# *Café Amalfi*

## *From the Grill* *Served with a House Salad*

**Braised Pot Roast 16**  
Garlic Mashed Potatoes, Pearl Onions  
Forest Mushroom Sauce

**Lamb Shank 24**  
Thyme & Garlic White Beans

**Prime Rib 24**  
Loaded Baked Potato  
Wilted Spinach, Au Jus

**Filet 30**  
Garlic Mashed Potatoes  
Asparagus, Shiraz Jus

**Char Grilled N.Y. Strip 27**  
Loaded Baked Potato  
Grilled Zucchini

**Crab Crusted Chicken 20**  
Asparagus

**Crispy Duck 22**  
Half Long Island Duck  
Peach Gastrique

**Braised Top Sirloin Bolognese 14**  
Pappardella Pasta

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## *From the Sea*

*Served with a House Salad*

### **\*\*Line Caught Cherokee 19**

#### **Point Swordfish**

Rice Pilaf

Lemon Herb Sauce

### **Grilled Wild Salmon 22**

Lentil Chili

### **Kingston Shrimp Boil 20**

\*\*Local White Shrimp, Sausage,  
Fresh Corn, New Potato

### **Blackened Mahi Mahi 22**

Corn Maque Choux, Fennel Onion Salad,  
Spicy Tomato Sauce

### **Crab Wellington 19**

Lobster Sauce

### **Seafood Risotto 14**

Local Fresh Seafood, White Wine,  
Asiago Cheese

### **\*\*Cornmeal Dusted 21**

#### **North Carolina Trout**

Grilled Zucchini

Lemon-Lime Sauce

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